



Food Code Implementation Guidance from the  
Washington State Department of Health  
Environmental Health Division  
Food Safety Program



### Food Code References:

3-202.11(C)  
3-302.16  
3-401.11(A)(1)  
3-501.14(D)  
3-501.19  
3-603.11  
3-801.11



### Definitions: **Egg**

Shell egg of the  
domesticated chicken,  
turkey, duck, goose, or  
guinea



### **Batter:**

A mixture of flour, egg,  
and milk or water that is  
used as a coating for food  
or can be poured or  
dropped for cooking, such  
as pancakes and waffles



### **Breeding:**

A mixture of dry  
ingredients such as flour,  
corn meal, and seasonings  
used as a coating for  
meats, poultry, or fish  
prior to cooking



### **Egg dishes that are commonly undercooked and may require a consumer advisory or pasteurized eggs:**

- Eggs served sunny-side  
up, poached, or scrambled
- Caesar dressing
- Hollandaise sauce
- Eggnog
- Ice cream
- Tiramisu
- Meringue for pies
- Egg-fortified beverages



# Raw Egg Safety

## PUBLIC HEALTH SIGNIFICANCE OF EGGS

EGGS are often a contributing factor in foodborne salmonellosis outbreaks because:

- Intact EGGS may be contaminated internally with *Salmonella* Enteritidis.
- Multiple eggs are often combined (pooled), allowing one contaminated egg to contaminate the mixture.
- Traditional egg preparation techniques, such as scrambling, frying, poaching and making omelets, do not always result in adequate cooking, and final cooking temperatures of these products are difficult to measure.

Maintaining proper temperatures, prohibiting pooling of raw EGGS, and using pasteurized EGGS (a safe and readily available substitute for raw EGGS) will help reduce foodborne salmonellosis outbreaks.

**NOTE:** Intact EGGS that are hard-boiled and air-dried do not meet the definition of a PHF and are not included in this code clarification.

## TEMPERATURE CONTROL

Raw EGGS must be stored at an ambient temperature of 45°F or below. Raw EGGS must be cooked until all parts reach 145°F for 15 seconds, unless cooked to order and a consumer advisory is used. *See the Consumer Advisory code clarification for more information.*

## POOLING OF EGGS

*Pooling* is the combining of four or more raw EGGS, yolks or whites. Pooling is prohibited unless the EGGS are combined for IMMEDIATE SERVICE in response to one CONSUMER's order.

The following situations, however, present a low hazard to public health and may be considered acceptable times to pool EGGS.

Raw EGGS combined immediately before use in:

- baked goods, such as cake, muffins and bread;
- a recipe where the final internal temperature must be 155°F or greater (e.g., meatloaf or stuffing);
- a product that will be reheated for hot holding (e.g., adding EGGS to cooled rice to make fried rice); or
- batter, breading, hot soups, and fresh pasta

Recipes with pooled EGGS that use preparation methods other than those listed above (e.g., scrambled EGGS or French toast orders using 4 or more EGGS) must use pasteurized EGGS or pasteurized EGG products (e.g., pasteurized meringue powder). Variances should only be granted if an approved HACCP plan includes documented cooking temperatures for the pooled EGGS.

## FACILITIES THAT SERVE A HIGHLY SUSCEPTIBLE POPULATION:

Food safety rules for serving EGGS to a HIGHLY SUSCEPTIBLE POPULATION are more stringent because of the increased risk for foodborne illnesses.

- Consumer advisories cannot be used. All raw EGGS must be fully cooked before service.
- EGGS may be combined (pooled) for use in baked goods such as cake, muffins or bread.
- Except for baked goods, no *more than one raw EGG* may be used in a menu item unless the EGGS are combined immediately before cooking one consumer's meal, properly cooked to at least 145° F, and served immediately.
- Pasteurized EGGS or EGG products must be used when:
  - preparing foods that will not be fully cooked prior to service, or
  - pooling EGGS for more than one consumer's meal.
- Time as a public health control may not be used for raw shell EGGS.